

The correction information for PACIFIC VENUS

USPH Sanitation Inspection conducted on May .11.2001 at St. Tomas

NO.	REFERECE NO.	Results and Recommendation	Corrective Action	Remarks
1	*	Site.POTABLE WATER A log was not kept for recording the hourly halogen residual test results for bunkered water.	Putting into test and record.	
2	*	Site.MEDICAL LOGS Questionnaires detailing food histories and activities prior to the onset of gastrointestinal illness symptoms were for a 48-hour period.	Revised.	
3	*	Site.POTABLE WATER The analyzer/recorder charts were not initialed daily.	Entered.	
4	*	Site.POTABLE WATER Sample lines and chlorine injection lines for bunkering and production shall be labeled. No one was sure if tubing to the main bunkering line was for sampling or injection.	Labeled.	
5	*	Site.POTABLE WATER Verify that the microbiologic test kit used on the vessel is accepted In “standard methods for the examination of water and wastewater”.	Prepared.	
6	*	Site.INTEGRATED PEST MANAGEMENT An integrated pest management plan was not provided.	Provided.	
7	*	Site.CHILD ACTIVITY CENTER A handwashing sign was not provided in the children’s toilet.		
8	*	Site.CHILD ACTIVITY CENTER Written guidance on symptoms of common childhood infectious illnesses was not provided. Written procedures on what to do should a child develop symptoms of a common childhood infectious disease while at the center	Provided.	

		symptoms of a common childhood infectious disease while at the center were not provided in the center.	Considering and preparing manual.	
9	33	<p>Site.TOP LOUNGE STORE PANTRY</p> <p>This area contained exposed piping, wiring, and unfinished bulkheads and deckheads.</p>		
		<p>Site.TOP LOUNGE STORE PANTRY</p> <p>The wooden storage rack was not finished.</p>	Constructing.	
10	21	<p>Site.OBSERVATION LOUNGE STORE PANTRY</p> <p>Lighting was less than adequate in this area.</p>	Constructing.	
11	*	<p>Site.CREW GALLEY</p> <p>The clean equipment storage shelf behind the trash cans was not protected from splash.</p>	Increased lighting apparatus.	
12	*	<p>Site.CREW GALLERY</p> <p>Deck tiles were cracked and broken. Tiles were not covered at the deck-bulkhead juncture.</p>	Installed splash prevention shield.	
13	33	<p>Site.PROVISIONS FREEZERS</p> <p>Boxes of food were stored directly on the deck.</p>	Repaired.	
14	19	<p>Site.PROVISIONS RISE STORE</p> <p>Lighting was less than adequate in this area.</p>	Putting into training and guidance.	
15	*	<p>Site.PROVISIONS BEVERAGE STORE</p> <p>Wooden shelves and deck pallets were constructed of unfinished wood.</p>	Increased lighting apparatus.	
16	21	<p>Site.DISPATCHING AREA</p> <p>The vinyl floor covering was in disrepair, especially around the deck drain.</p>	Removed.	

17	33	Site.DISPATCHING AREA A spray bottle of alcohol was labeled in Japanese while the staff using it did not read Japanese.	Repaired.	
18	*	Site.DISPATCHING AREA The following foods in the hot hold cabinet were in the temperature danger zone: Cabbage and sausage 112F; fish 131F; pasta 137F.	Labeled by English.	
19	16	Site.DISPATCHING AREA NATTO, fermented beans, was tested at 45F in the reach-in refrigerator.	Adjusted temperature.	
20	*	Site.DISPATCHING AREA The fan guard panel in refrigerator unit D-E was loose.	Adjusted temperature.	
21	20	Site.DISPATCHING AREA The bread baskets were constructed of wicker and were difficult to clean.	Repaired.	
22	20	Site.DISPATCHING AREA A few previously cleaned bread baskets were soiled and stored as clean on the clean silver storage cabinet.	Exchanged.	
23	*	Site.DISHWASH/GRASSWASH The out of order hot plates were stored on the deck under the clean silverware storage cabinet.	Putting into training and guidance.	
24	*	Site.DISHWASH/GRASSWASH Clean soup bowls were stored next to a handwash sink. A splash prevention shield was not installed.	Putting into training and guidance.	
25	*	Site.DISHWASH/GRASSWASH Clean dishpans were stored next to the soiled landing.		

		A sponge was noted in the sanitizing bucket.	Putting into training and guidance.	
26	*	Site.DISHWASH/GRASSWASH There was no sanitizer in the sanitizing bucket.		
27	*	Site.DISHWASH/GRASSWASH Two of the final rinse nozzles were not spraying at the glasswash unit.	Putting into training and guidance.	
28	*	Site.DISHWASH/GRASSWASH The final rinse spray was activated after a portion of the dishrack was past the spray in the grasswash unit.	Putting into training and guidance.	
29	*	Site.CLEAN DISH ROOM Less than 20 foot candles of illumination were provided in the area.	Repaired.	
30	*	Site.DISHWASH/GRASSWASH Less than 20 foot candles were provided in the adjacent clean storage area.	Adjusted.	
31	*	Site.POTWASH Quaternary ammonia test strips were used to test a sanitizing solution containing iodine.		
32	*	Site.POTWASH The handwash sink located adjacent to the clean ramp did not have splash prevention shield.	Increased lighting apparatus.	
33	*	Site.BAKERY/PASTRY Tape and bandage adhesive were used to tape down loose parts on the table mixer.	Increased lighting apparatus.	
34	*	Site.DINING SALON Tiny clam bowls on the counter were tested at 76F.	Putting into training and guidance.	
		Site.MAIN GALLEY The handles on the long handled whisks were constructed of coiled metal	Installed splash prevention shield.	

35	21	that was difficult to clean. The ends of the whisks were damaged or had small holes.  Site.MAIN GALLEY	Repaired.	
36	16	One mesh strainer was in disrepair.  Site.MAIN GALLEY	Putting into training and guidance.	
37	21	The handle on a cone strainer was missing.  Site.MAIN GALLEY	Exchanged.	
38	20	The water temperature at the handwash sink adjacent to the ovens was tested at 168F.  Site.MAIN GALLEY	Repaired.	
39	21	A sponge was noted in the sanitizing bucket. Site.MAIN GALLEY	Repaired.	
40	*	The grill drip pan housings were soiled with grease and food residue.  Site.MAIN GALLEY	Adjusted.	
41	*	A food handler was observed touching ready-to eat fish using bare hand contact.  Site.MAIN GALLEY	Putting into training and guidance.	
42	*	Loose and missing deck tiles were noted in the main galley.  Site.MAIN GALLEY	Thoroughly cleaning.	
43	*	Clam stock stored on the preparation table was tested at 126F. Rice in steamer containers stored on the top shelf of the preparation table was tested at 97-103F.  Site.FOOD SERVICE GENERAL	Putting into training and guidance.	
44	33	Bulkheads, and deckheads were difficult to clean due to gaps, holes, and screw heads.		

45	16	<p>Site,FOOD SERVICE GENERAL</p> <p>The food contact surfaces of ovens had open seams. Gaps were noted between preparation tables in the bakery/pastry.</p>	<p>Repaired.</p>	
46	33	<p>Site,FOOD SERVICE GENERAL</p> <p>The non-food contact surfaces of equipment had difficult to clean features such as slotted screw heads, and open seams.</p>	<p>Putting into training and guidance.</p>	
47	20	<p>Site,CREW TOILET</p> <p>Toilet tissue was not provided in the crew toilet room adjacent to the main galley.</p>	<p>Thoroughly cleaning.</p>	
48	21	<p>Site,FOOD SERVICE GENERAL</p> <p>Several handwash stations were not provided with signs instructing staff to wash hands often.</p>	<p>Thoroughly cleaning.</p>	
49	*	<p>Site,FOOD SERVICE GENERAL</p> <p>There were several hoses noted in storage cabinets in the galley that were said to be used on potable water lines. These potable water lines were not fitted with backflow prevention devices. Flexible hoses from the water heaters above sinks extended below the spill line of the sinks where backflow prevention devices were not installed on the potable water lines supplying the water heaters.</p>	<p>Putting into training and guidance.</p>	
50	*		<p>Prepared.</p>	
51	*		<p>Installed BFP.</p>	